

Lurra

SET MENU 1 FOR PARTIES - £45pp (guide price,
dependent on weight of fish and meat)

To start

Sourdough with salted butter

Seasonal peppers

Paleta iberica

Followed by

Whole grilled Turbot with Txakoli sauce

14 year Rubia Gallega "Galician Blond" Prime Rib, Grade 9

Fries with smoked paprika & aioli

Grilled red peppers

Please let us know if you have any allergies

Lurra

SET MENU 2 FOR PARTIES - £49pp (guide price dependent on weight of meat)

To start

Sourdough with salted butter

Sourdough with bone marrow

Seasonal peppers

Followed by

Grilled octopus with piquillo sauce

Followed by

14 year Rubia Gallega "Galician Blond" Prime Rib, Grade 9

Fries with smoked paprika & aioli

Grilled red peppers

Please let us know if you have any allergies

Lurra

Set menu for groups (vegetarian)

£37 per person

To start

Sourdough with salted butter

Choose one of:

Seasonal peppers *or* Pan con tomate

Followed by

Choose one of:

Girolles with piquillo peppers & egg yolk *or* Grilled courgettes with lemon and ajillo

Served with: Grilled peppers